

# Spice Cake

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Enriched all-purpose flour	1 lb 14 oz	1 qt 3 cups	3 lb 12 oz	3 qt 2 cups	<b>1.</b> Blend flour, sugar, dry milk, baking powder, salt, cocoa, cloves, and cinnamon in mixer for 1 minute on low speed.
Sugar	1 lb 14 oz	1 qt 1/4 cup	3 lb 12 oz	2 qt 1/2 cup	
Instant nonfat dry milk	2 1/2 oz	1 cup	5 oz	2 cups	
baking powder		3 1/2 Tbsp 1/4 tsp	3 oz	1/4 cup 3 1/3 Tbsp	
Salt		1 1/2 tsp		1 Tbsp	
Cocoa		1 Tbsp 1 1/2 tsp		3 Tbsp	
Ground cloves		3/4 tsp		1 1/2 tsp	
Ground cinnamon		2 tsp		1 Tbsp 1 tsp	
Frozen whole eggs, thawed	14 oz	1 2/3 cups	1 lb 12 oz	3 1/3 cups	<b>2.</b> Combine eggs, vanilla, and water. Add shortening and about half the liquid mixture to dry ingredients. Blend for 30 seconds on low speed. Beat for 6 minutes on medium speed.

Fresh large eggs (see Special Tip)		8 each		16 each	
Vanilla		1 Tbsp		2 Tbsp	
Water		3 cups		1 qt 2 cups	
Shortening	13 oz	2 cups	1 lb 10 oz	1 qt	
Uncooked dehydrated plums (prunes), finely chopped	1 lb	3 cups	2 lb	1 qt 2 cups	<b>3.</b> Add remaining liquid mixture. Blend for 30 seconds on low speed. Beat for 2 minutes on medium speed. Add dehydrated plums or raisins and nuts (optional). Blend for 1 minute on low speed.
OR	OR	OR	OR	OR	
**Raisins, plumped (see Comments)	1 lb	2 1/2 cups	2 lb	1 qt 1 cup	
Chopped nuts (optional)	8 oz	1 3/4 cups 2 Tbsp	1 lb	3 3/4 cups	<b>4.</b> Pour 8 lb 1 oz (1 gal 3 cups) batter into each sheet pan (18" x 26" x 1") which has been lightly coated with pan release spray and dusted with flour. For 50 servings, use 1 pan. For 100 servings, use 2 pans.  <b>5.</b> Bake until lightly browned: Conventional oven: 375° F for 35 minutes. Convection oven: 325° F

6. Cool. If desired, frost or lightly dust with powdered sugar.
7. Cut each pan 5 x 10 (50 pieces per pan).

## Notes

- › Comments:
- › \*\*To plump raisins, cover the fruit with very hot tap water. Soak 2-5 minutes. DO NOT OVERSOAK. Drain well before using.
- › Special Tip:
- › For 50 servings, use 4 oz (1? cups) dried whole eggs and 1 ? cups water in place of eggs.
- › For 100 servings, use 8 oz (2? cups) dried whole eggs and 2 ? cups water in place of eggs.

Serving	Yield	Volume
1 piece. For Enhanced Meal Pattern only:	<b>50 Servings:</b> 1 sheet pan	<b>50 Servings:</b> 50 pieces
1 piece provides 1 serving of grains/breads.	<b>100 Servings:</b> 2 sheet pans	<b>100 Servings:</b> 100 pieces

Nutrients Per Serving					
Calories	233	Saturated Fat	2 g	Iron	1 mg
Protein	4 g	Cholesterol	34 mg	Calcium	81 mg
Carbohydrate	37 g	Vitamin A	262 IU	Sodium	178 mg
Total Fat	8 g	Vitamin C	1 mg	Dietary Fiber	1 g